

Our knowledge bears fruits.

160 years:
1860-2020

Imprint

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Klosterneuburg 2020

Content

Greetings to the Anniversary	4
160 Years - Review	8
Federal College and Research Institute (HBLAuBA)	12
Numbers and Certificates	13
Overview of Educational Opportunities and Job Prospects	14
College Life	15
Viticulture	16
Grape Breeding	17
Winemaking/Enology	18
Production Management, Business Administration, Marketing and Languages	19
Pomology	20
Fruit and Vegetable Processing	21
Chemistry Department	22
Microbiology and Crop Protection	23
Academic Partners and Representation in Research Bodies	24
Thank you to our Partners	26



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Greetings to the Anniversary: 160 Years HBLAuBA Klosterneuburg

Bildung zwischen Tradition und Zukunft



Sektionschef
DI Dr. Reinhard Mang
Bundesministerium für
Nachhaltigkeit und Tourismus

Bildung gehört zu den wichtigsten Dingen, die wir unseren Kindern auf ihren Lebensweg mitgeben können. Theoretisches und praktisches Wissen sind gerade in unseren spannenden und herausfordernden Zeiten der Schlüssel für eine erfolgreiche und glückliche Zukunft. Die höheren Schulen des Bundesministeriums für Nachhaltigkeit und Tourismus bieten vielfältige und zukunftsorientierte Ausbildungsmöglichkeiten, die den Jugendlichen alle Chancen eröffnen.

Die HBLAuBA für Wein- und Obstbau Klosterneuburg ist eine ganz besondere Schule und Forschungseinrichtung. Mit 160 Jahren ist sie die älteste Lehranstalt des Ministeriums, und das Bildungsangebot mit Weinbau und Kellerwirtschaft sowie Obstbau und Obstverarbeitung ist österreichweit einzigartig. Zu den wichtigsten Erfolgsfaktoren gehört dabei die enge Verbindung von Lehre, Forschung und Praxis. Das Bundesamt für Wein- und Obstbau ist eine international anerkannte Forschungseinrichtung, die für viele Innovationen verantwortlich zeichnet.

Eine nachhaltige und moderne Produktion, Klimaschutz und die Auswirkungen des Klimawandels stehen im Mittelpunkt der Lehr- und Forschungstätigkeit. Das sind die Themen der Zukunft, die in dieser traditionsreichen Lehr- und Forschungsanstalt bestens aufgehoben sind.

Ich gratuliere herzlich zum Jubiläum und wünsche alles Gute für die Zukunft.

Berufsausbildung von heute sichert die Zukunft von morgen



Mag. Johanna Mikl-Leitner
Landeshauptfrau
Niederösterreich

Eine berufliche Ausbildung verknüpft mit Theorie und Praxis anzubieten, hat heute die gleiche Wichtigkeit wie 1860, dem Gründungsjahr der Bundeslehranstalt und des Bundesamtes für Wein- und Obstbau in Klosterneuburg. Seit damals wird den Jugendlichen das beste Wissen und Können in den Bereichen Weinbau, Kellerwirtschaft, Obstbau und Obstverarbeitung vermittelt.

Dabei wird die wichtige Aufgabe verfolgt, neben Wissen und Fertigkeiten auch Werte und Einstellungen zu vermitteln. Zur Allgemeinbildung kommt auch die fachliche Berufsausbildung dazu. Dies ist deshalb so wichtig, weil engagierte und hervorragend ausgebildete Menschen unsere wertvollste Ressource sind und die Landwirtschaft engagierte Spezialisten braucht.

Die Höhere Bundeslehranstalt und das Bundesamt für Wein- und Obstbau in Klosterneuburg mit ihren hohen Qualitätsstandards und praxisnahen Forschungsprojekten sind eine Erfolgsgeschichte mit Zukunft. Als Landeshauptfrau gilt mein herzlicher Dank allen Professorinnen und Professoren, den Mitarbeiterinnen und Mitarbeitern sowie den Verantwortlichen für ihr Engagement. Vor allem aber wünsche ich allen Jugendlichen alles erdenklich Gute für ihren weiteren Lebensweg.



Bundespräsident
Alexander Van der Bellen

Herzliche Gratulation zu
„160 Jahre Bundeslehranstalt und Bundesamt
für Wein- und Obstbau Klosterneuburg“!

Als ich im Herbst 2017 das Kompetenzzentrum, den Weingarten, die Kellerei sowie das Schul- und Forschungsgebäude besuchte, war ich beeindruckt. So viel Tradition und Erfahrung vereint mit Modernität und Innovationsgeist. Ich konnte verstehen, dass alle stolz sind auf „ihre“ HBLAuBA Klosterneuburg. Besonders interessant fand ich die Begegnung mit Schülerinnen und Schülern. Es gab viele spannende Gespräche über die Schaffung eines modernen, nachhaltigen und vor allem naturnahen Wein- und Obstbaus.

In Ihrem Metier ist die Klimakrise eine große Herausforderung. Die globale Erwärmung führt zur Zunahme von extremen Wetterereignissen wie Hagel, Dürre oder Spätfrost mit Auswirkungen auf die gesamte Landwirtschaft. Wir brauchen daher mehr denn je die Fähigkeiten bestens ausgebildeter junger Menschen im Umgang mit den neuen Bedingungen.

In diesem Sinn danke ich der Klosterneuburger Lehr- und Forschungsanstalt für die bisher geleistete Arbeit und wünsche alles Gute für die Zukunft!



A. Van der Bellen

Stadt Klosterneuburg gratuliert zum 160-jährigen Jubiläum



Stefan Schmuckenschlager
Bürgermeister

Seit nunmehr 10 Jahren darf ich als Bürgermeister die Weinbauschule begleiten – ein Jubiläum, das sich angesichts des diesjährigen 160. Geburtstages der Höheren Bundeslehranstalt und Bundesamts für Wein- und Obstbau bescheiden ausnimmt. Die Kultivierung von Wein- und Obstbau prägt die Landschaft Klosterneuburgs wie kaum ein anderes Element. Diese Stadt wäre ohne ihre Heurigen und Weinhügel nicht denkbar, und es ist auch heute noch der Bauernstand, der die einprägsame Kulturlandschaft erhält und gestaltet.

Dem Spaziergänger und Genießer erschließt sich freilich nicht auf den ersten Blick, welche Arbeit sich dahinter verbirgt. Für diese Arbeit braucht es profundes Wissen. Dieses wird in der Schule für Wein- und Obstbau seit nunmehr 160 Jahren vermittelt. Die Bedeutung der Schule reicht jedoch seit jeher über die der bloßen Wissensvermittlung weit hinaus. Jedes Jahr am Tag der offenen Tür kann auch die Öffentlichkeit sehen und mit allen Sinnen erfahren, mit wie viel Hingabe hier Generationen an die Kunst des Weinbaus und an den Umgang mit Obst als Grundlage für wahrhaft Erlesenes herangeführt werden.

Die bestens ausgebildeten Önologen und Pomologen, also die jungen Damen und Herren, welche von der Schule aus ihren Karriereweg antreten, tragen Klosterneuburg in die Welt hinaus. Die arrivierte Höhere Bundeslehranstalt und Bundesamt für Wein- und Obstbau selbst ist für die Bedeutung Klosterneuburgs als Forschungsstandort essenziell. Sie und das Stift waren schon immer historisch relevante Erkenntnis- und Innovationsschaffende. Sie gestalten heute mehr denn je gemeinsam mit dem IST Austria, der Lebensmittelversuchsanstalt oder dem Konrad-Lorenz-Institut einen Schwerpunkt der Stadt, die als Wissenschaftsstandort an Bedeutung gewinnt.

Ich gratuliere ganz herzlich zu 160 Jahren und wünsche weiterhin eine solche Beständigkeit und noch viele Generationen an Absolventen, welche sowohl die Liebe zum Weinbau als auch zu Klosterneuburg hier entdecken können.

Grußwort des Österreichischen Weinbauverbandes



Johannes Schmuckenschlager
Abgeordneter zum Nationalrat
und Weinbaupräsident
Österreich

Schon damals vor 160 Jahren war der Hauptgrund für die Gründung der Weinbauschule Klosterneuburg, die Weinbauern im Einzugsbereich der Monarchie fachlich zu schulen und ihnen bei der Bekämpfung der kurz zuvor aus Amerika eingeschleppten Pilzkrankheiten beizustehen. Dies hat sich bis zum heutigen Tage nicht verändert. Die heutige Höhere Bundeslehranstalt für Wein- und Obstbau mit dem dazugehörigen Bundesamt in Klosterneuburg ist auch heute die wichtigste Institution für die Berufsausbildung der österreichischen Winzer und für die Forschungstätigkeit im Bereich des Weinbaus.

Die LehrerInnen und ForscherInnen der Anstalt im Bereich des Weinbaues, im Bereich der Önologie, im Bereich der Chemie und Mikrobiologie des Weines, aber auch im Bereich der Rebenzüchtung sind mit der Weinbranche in Österreich aufs Engste vernetzt und im ständigen Austausch. Auch für den österreichischen Weinbauverband war Klosterneuburg in all den Jahren seines Bestehens wichtiger Ratgeber und Verbündeter, wenn es darum ging, die Interessen der österreichischen Weinwirtschaft zu vertreten. Klosterneuburger Fachleute sind wichtige Autoren und Ratgeber in unserer Fachzeitschrift „Der Winzer“ und unverzichtbare Vortragende auf den diversen Weinbautagen in den Weinbaugebieten. Jüngstes Ergebnis der erfolgreichen Zusammenarbeit ist das Projekt „Nachhaltig Austria“, ein Beratungs- und Zertifizierungstool für Nachhaltigkeit in der österreichischen Weinwirtschaft.

Der österreichische Weinbauverband gratuliert sehr herzlich zum 160-Jahr-Jubiläum und hofft auf weitere gute Zusammenarbeit zum Wohle der österreichischen Weinwirtschaft.

Grußwort des Bundes-Obstbauverbandes

Der Bundes-Obstbauverband gratuliert der HBLA und Bundesamt für Wein- und Obstbau Klosterneuburg zu ihrem 160-jährigen Bestehen und bedankt sich herzlich für die stets freundschaftliche Verbundenheit und Unterstützung des Bundes-Obstbauverbandes im Bereich der Forschung und Lehre. Als Beispiele dieser Verbundenheit und fachlichen Kooperation wollen wir die direkte Mitarbeit von Kollegen der HBLA und Bundesamt für Wein- und Obstbau im Rahmen des Vorstandes des Bundes-Obstbauverbandes und im Arbeitskreis „Bäuerliche Obstverarbeitung“ nennen. Auch bei einem Bedarf von obstbaulicher Vortragstätigkeit oder der Bearbeitung von gewissen Themen im Rahmen von Diplomarbeiten greift der Bundes-Obstbauverband gerne auf die Experten der HBLA und Bundesamt für Wein- und Obstbau zurück. Bei jedem Anliegen, welches wir seitens des Bundes-Obstbauverbandes vorgebracht haben, wurden wir kompetent und freundlich betreut.

Wichtige Faktoren, dass die österreichischen Obstbauern mit den zukünftigen Entwicklungen erfolgreich Schritt halten können, sind unter anderem die gute Ausbildung, Fortbildung sowie ein Input an bedarfsgerechten und praxisnahen Forschungsergebnissen. Deshalb bedanken wir uns im Namen der österreichischen Obstbauern für die gute Zusammenarbeit und würden uns freuen, wenn diese auch zukünftig in dieser Qualität und freundschaftlichen Verbundenheit aufrecht erhalten bleiben könnte.

Dank des Stiftes für den „guten Draht“

Ein großes „Danke“ möchte ich an den Beginn meiner Worte zum 160-jährigen Jubiläum der Weinbauschule stellen. Dieses gilt es für so Vieles zu sagen. Denn in den Jahren seit der Gründung in unserem Stift hat wohl ein Ortswechsel stattgefunden, doch der sogenannte „gute Draht“ ist erhalten geblieben. Und so viele Menschen bringen sich täglich mit Gedanken, Worten und Werken ein, um in dieser Schule die Forschung und Bildung mit den erforderlichen technischen Hilfsmitteln auf dem neuesten Stand zu halten, auch dafür gilt der Dank. Meine ganz persönliche positive Beobachtung gilt aber nicht zuletzt der Art und Weise, wie das menschliche Miteinander gestaltet wird. Wenn der Wein in diesem Jahr also „Te deum“ genannt wird, dann ist dies als ein Zeichen des Dankes in all diesen Belangen gemeint.

Vorwort des Direktors der HBLAuBA Klosterneuburg

„Wir sind stolz auf unsere einzigartige Geschichte – unser Blick ist aber in die Zukunft gerichtet.“

Die Leitung der weltweit ältesten Lehranstalt für Wein- und Obstbau ist nicht nur mit der Annehmlichkeit verbunden, alle 10 Jahre ein bemerkenswertes Jubiläum zu feiern, sondern bietet auch die Möglichkeit die Gegenwart mit der Vergangenheit zu vergleichen. Dabei fällt mir auf, dass die damaligen Sorgen bei unserer Gründung im Jahr 1860 den heutigen sehr ähnlich sind, beispielsweise

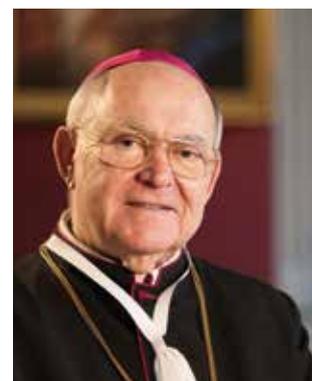
- Schutzlosigkeit gegen eingeschleppte neue Krankheiten (z. B. Oidium-Esca) und Schädlinge (Reblaus-Kirschessigfliege),
- Schwierige klimatische Bedingungen, die die Entwicklung der Rebe gefährden (Wetterextreme wie Frost, Dürre, Hagel)
- Überregionaler Verdrängungswettbewerb (Frankreich-Osteuropa-Übersee)

Auch wenn es kaum möglich sein wird, alle Schwierigkeiten zu beseitigen und immer wieder neue auftauchen werden, so sind uns in den letzten 160 Jahren doch viele Erfolge gelungen, sodass sich in Österreich ein leistungsstarker Wein- und Obstbau entfalten konnte. Um unseren Beitrag zu dieser Entwicklung darzustellen und um die Relevanz unserer aktuellen Forschungs- und Lehraktivitäten zu demonstrieren, wurde diese Broschüre erstellt. Wir wünschen Ihnen viel Freude beim Lesen und danken für Ihre wohlwollende Unterstützung.



Rupert Gsöls (l.)
Präsident des
Bundes-Obstbauverbandes

DI Johann Greimel (r.)
Geschäftsführer des
Bundes-Obstbauverbandes



Bernhard Backovsky
Propst des Stiftes
Klosterneuburg



HR Dipl.-Ing. Dr. Reinhard Eder
Direktor der HBLAuBA
Klosterneuburg für Wein- und
Obstbau

160 Years

A Review
1860-2020



1860

Classes begin in March with 14 first-year pupils at the two-year "Practical School for Viticulture and Fruit Farming". The principal is August Wilhelm von Babo, born in Weinheim, Germany. In addition to the two-year training of the young winegrowers, the main task of the institution was the search for grape varieties which were resistant to the new, US-imported disease powdery mildew (Oidium). Official opening on the 12th April 1860 by the president of the Imperial – Royal Society for Agriculture Johann Adolph Prince of Schwarzenberg.

1869

On the 1st of January the first edition of the Klosterneuburg magazine "Weinlaube" is published. The 17th issue of the same year contains a presentation of indirect determination of sugar levels by means of the Babo hydrometer (Klosterneuburger Mostwaage).



1859

On January 19th, the directorate of the Department for Fruit- and Winegrowing of the Imperial - Royal Society for Agriculture Eduard Schwäger Freiherr von Hohenbruck brings forward the proposal for founding a school for viticulture and pomology in Klosterneuburg.

1870

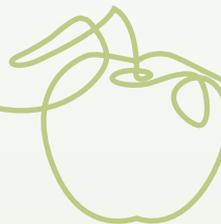
Foundation of a research and Experimental Institute for Viticulture and Fruitgrowing by the Imperial - Royal Ministry of Agriculture. First director of the research institute is Leonhard Roesler, a native of Nuremberg.

1872

On June 15th, Leonhard Roesler and Edmund Mach, detect phylloxera on the roots of a Pinot Blanc grapevine situated at the Weidlinger Spitz in Klosterneuburg, which is the first evidence in Austria.

1863

Decision to convert the institute into a Lower Austrian Wine- and Fruitgrowing School.





1891

Under substantial cooperation of Leonhard Roesler the first Codex Alimentarius Austriacus, the model for worldwide food standard is developed in Vienna.

Did you know that ...

... in the thirties, pioneering development work for Haitinger's fluorescence microscopy was performed at the school? For this achievement, he was awarded the Fritz Pregl Prize of the Austrian Academy of Sciences and the honorary doctorate of the University of Vienna.



1901

Wenzel Seifert is the first person in the world to recognize that diplococci play a key role in malolactic fermentation and is also the first to describe the chemistry of this process.

1902

The research institute in Klosterneuburg is dissolved and affiliated to the Agricultural-Chemical Research Institute in Vienna, turning Klosterneuburg into a purely educational institution.

1921

The Federal Vine Breeding Institute, where a variety of valuable new grape cultivars such as Blauer Zweigelt (Rotburger), Blauburger, Rösler, Rathay, Goldburger or more recently Donauriesling, Donauveltliner and Pinot nova were, is founded.



1873

Resolution of the Lower Austrian Parliament to hand over the educational institute to the Imperial - Royal Ministry of Agriculture. Implementation on May 25th, 1874, the institution turns into the Imperial - Royal Oenological and Pomological Educational Institution. Tuition is extended to 3 years. On October 1st, the first year as a middle school with 19 students, two of which come from Austria in its current borders, starts.



1925

The relocation of the research institute is partially reversed/revoked and a research institute is established.

1911

Founding of the Alumni Association "Klosterneuburger Önologen und Pomologen".

Since 1950

... the Federal College and Institute for Viticulture and Pomology has been publishing the scientific journal "Mitteilungen Klosterneuburg" which has an internationally recognized impact factor. In one of the first papers, Walter Saller reports on the benefits of cool fermentation for the first time worldwide.



Did you know that?

The first female student at the school was Frida Peter from Pula, admitted in 1919.



1971

Johann Haushofer publishes pioneering work on the chemical deacidification of musts and wines and on sparkling wine production.

1958

The method for the determination of sulfurous acid, which is the official and authorized/certified method to this very day, is published by Franz Paul in the Mitteilungen Klosterneuburg.

1971

Acquisition of the Haschhof orchards, where pioneering work is done on the organic cultivation of apples. Eduard Strauss selects the elder variety "Haschberg" and develops a cultivation system for elderberry.

1982

Josef Barna and Friedrich Grill publish a globally recognized automated method for the determination of wine ashes using atomic absorption spectroscopy.

1938

As a result of the Anschluss to the German Reich conversion into a state college and state research institute. Fritz Zweigelt is nominated by the new regime as director.

1968

Franz Prillinger publishes pioneering work on the determination of wine aromas by means of gas chromatography.

1972

Josef Weiss publishes his work on sensory evaluation on unstructured scale.

1996

Award of a certificate of honor for the excellent cooperation with the University of Natural Resources and Life Sciences.



2014

Ferdinand Regner identifies the variety of a grape vine found in St. Georgen as a parent of Grüner Veltliner.

2017

Organic certification of parts of the vineyards and orchards as well as award of the certifications „Nachhaltig Österreich“ (“Sustainable Austria”), „Umweltzeichen“ (“Ecolabel”), „Gesunde Hochschule“ (“Healthy College”) and “MINT” (Certificate for Tuition in Mathematics, Informatics, Natural Science and Technology).

2003

Founding of the Association of Austrian Oenologists and Wine Researchers and admission to the International Association of Oenologists (IIOe). Admission of the Federal College and Institute as Austrian representative in the International University Association of vine and wine (AUIV).

Did you know that?

Our organic apple juice is partially produced from fruits of 130-year-old standard apple trees.

1994

Reinhard Eder and Silvia Wendelin present fundamental studies regarding identification of cultivar using phenolic analysis by HPLC.

1998

Identification of the parents of the variety Müller Thurgau by means of biomolecular methods by Ferdinand Regner.

Important construction measures:

1985: Opening of the new wine chemistry building
1999 – 2002: Renovation of the buildings at Wienerstraße
2008: Opening of the new boarding house
2009: Opening of the new cellar technology center

Today

At the moment, there are about 180 students, of which approximately 30% are girls, are taught at the Federal College for Viticulture and Pomology.



Federal College and Research Institute (HBLAuBA)

The Federal College and Research Institute Klosterneuburg constitute a branch of the Federal Ministry for Sustainability and Tourism, in which teaching and research are tightly interwoven. While the Federal College offers first class training in Viticulture and Pomology as well as in Science and Production Management, the Federal Institute – the oldest and largest Austrian research center for viticulture and pomology – is internationally renowned as a research institute with celebrated faculty.

Formation at the HBLAuBA

The education at the Federal College prepares students for leading positions in viticultural and pomological businesses, for which our graduates are in high demand. The A-Level and Diploma Exam at the HBLAuBA is equal to a short time study (EQR Level 5) and permits subsequent post-secondary study at technical colleges and universities. We focus on praxis-oriented learning, with a curriculum that includes 20 weeks of external internships both domestic and international, internal practical training, and numerous excursions. Our modern, industry-standard equipment offers students early insight into life on the job. Along with current technology and software, the HBLAuBA has the following facilities at its disposal:

- Agneshof Winery
- Götzhof breeding station
- Technical center for fruit processing
- E-learning center
- Teaching vineyards
- Technical center for wine production
- Haschhof Orchards
- Chemical, biological, and microbiological laboratories
- Practice companies
- Boarding house

But theory has a high significance for us as well. Alongside specialized training, we place substantial focus on general education and social competence. Instruction in English as well as realistic schooling in Spanish improve students' ability to compete internationally.





The Federal College for Viticulture and Pomology in Numbers:

Specialization:	Viticulture and Pomology
Founded in:	1860
Land:	70 ha of vineyards and orchards
Students enrolled:	180
Places in boarding house:	140
Number of personnel:	150

Our Certificates

Organic Certification: Since 2014, our viticulture and pomology has been officially certified as organic by one of the leading Austrian inspection boards.

Ökolog: The Federal College has been recognized for its important contributions to sustainability education and to environmentally-conscious curriculum development in Austria.

Food Safety System Certification: Since 2014, we have the IFS global food market safety certification with regard to manufacture, ripening and bottling of wines and manufacture and bottling of fruit juices.

Nachhaltig.Austria: In cooperation with other institutions, our facility has developed and implemented a Sustainable Wine Online-Certification. Since 2016 we have been certified sustainable in this way.

Umweltzeichen: For the Austrian Ecolabel, we have been awarded with, not only environmental impact of products and services are considered, but also aspects such as raw material and energy use, packaging, distribution, transport, longevity etc. taken into account.

Arge Streuobst: As a partner in ARGE Streuobst based at the Federal College we deal with, the promotion of open meadow orchards and the conservation of genetic resources of fruits.

Gesunde Schule: Since 2014 we have been taking part in a joint "Healthy Colleges" project, which has led to marked improvements in quality of college and boarding house operations.



Overview of Educational Opportunities and Job Prospects



Advanced Education:

- 5 years advanced vocational training
- Standardized exit and diploma exams
- Career qualification and comprehensive general education
- Title of Engineer after three years of practice in the field
- Pertinent accreditation compliant with trade regulations
- Authorization to study at technical colleges and universities

General Education:

- 1st modern language: English (Standardized A-Level, Level B2)
- 2nd modern language (Spanish) as an alternative subject
- German (Standardized A-Level)
- Applied Mathematics (Standardized A-Level)
- Applied Computer Science
- History and Political Studies, Law
- Economic geography, economics

Professional Training:

- Viticulture and Organic Production
- Pomology and Organic Production
- Fruit and Wine Chemistry with laboratory component
- Crop Protection and Cultivation
- Technology of Grape Processing
- Technology of Fruit and Vegetable Processing
- Mechanical and Process Engineering
- Microbiology and Hygiene with laboratory
- Business Administration und Accounting (Practice company)
- Marketing
- Comprehensive practical instruction in college--operated enterprises
- 20 weeks of external internships

Additional Qualifications:

- Jungsommelier
- Forklift driver's license
- Official taster exam
- EBCL-European Business Competence License
- Industry qualification in Viticulture and Pomology
- Training for qualified beekeeping
- Agricultural engineering practice

Career Opportunities:

- Direction of a company for wine and fruit production
- Management role in food and beverage industry
- Management role in crop farming and crop protection
- Consultancy in Chamber of Agriculture and public institutions
- Positions in research and analytic work
- Consultation and laboratory expertise
- Marketing of agricultural machines and devices
- Instruction in vocational schools
- Rural tourism

Apprenticeships:

- Skilled Worker in Viticulture and Vinification/Winemaking (3 years)
- Skilled Worker in Pomology (3 years)
- Food Technician (3 ½ years)
- Laboratory Technician (3 ½ years)
- Information-technologist in Computer Science (3 ½ years)
- Information-technologist in Engineering (3 ½ years)
- Administrative Assistant (3 years)
- Archive, Library, and Information Assistant (3 years)



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College Life

Boarding House

Our boarding house is located directly on college property and offers 140 students comfortable accommodation. The cozy 2- to 3-bed rooms are supplemented by attractive free-time amenities. With its own gymnasium completed with a climbing wall, an athletic field, a weights room, and a living room with a wide-screen TV, rowing machine and ergometer, the boarding house offers a rich experience.

Free Time and Activities

Diverse activities balance out the occasionally stressful college day and provide a varied, colorful student life. These include getting-to-know-you days at the beginning of the college year, events like our South Tyrol trip, language and sports weeks, project days, the college dance, worldwide work and cultural experiences, exchange programs, football and ping-pong tournaments, bike park trips, climbing wall activities, ski courses, hiking and climbing trips. In the course of two open house days once on the last weekend in November as well as in the GirlsDay, we introduce our college to the public and to potential students.

Company Visits and Excursions

We offer diverse instruction not only through a strong emphasis on practical training, but also through single- and multi-day excursions, our student exchange program with the Technical College for Agriculture in Auer, South Tyrol, as well as through company visits, trade fair visits, and participation in project days which take place in Austria and throughout Europe.



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Viticulture



The Viticulture Department is concerned with research and instruction of modern and resource-efficient methods for yielding high-quality grape products. Grapes produced with the involvement of HBLAuBA students in the two experimental wineries Agneshof and Götzhof are used for quality-oriented wine production, grape juice production, or as table grapes.

Sustainable cultivation systems, such as integrated and organic-biological production, are utilized and assessed for efficiency. Practice-oriented instruction on the facility's approx. 20 ha of steep-slope vineyards with partial terracing gives students a strong foundation for direct entry into the field of wine production after completing their exit and diploma exams.



Core Areas for Training and Research:

- Biology, genetics and breeding of vines, propagation techniques, nursery industry
- Evaluation of suitability for cultivation of environmental factors such as climate and soil
- Characterization and evaluation of wine and table grape varieties and their clones, as well as of rootstocks and of new varieties, with a focus on disease resistance and suitability for cultivation in Austrian climate conditions.
- Vine nutrition, application of nutrients, fertilization
- Training and pruning systems
- Cultivation procedures such as canopy management, grape thinning, harvest techniques
- Soil care procedures, soil health, green manure and green cover, fertilization, composting
- Water management, water quality testing, irrigation and application techniques
- Evaluation of vine health and growth, diagnosis of diseases, deficiencies, conventional and organic crop protection and application techniques
- Climate change monitoring and development of strategies to avoid plant stress
- Protection measures against crop damage both abiotic (hail, frost etc.) and biotic (spotted wing drosophila, etc.)
- Application and testing of automatization technologies (robotics) and digitalization
- Wine enterprising: World viticulture, wine regions, varieties and particularities, wine production laws
- Conservation of biodiversity through collection, evaluation, and use of international, ancient, and uncommon grape varieties (approx. 400 varieties) and clones thereof
- Official approval of crop protection agents
- Scholarly cooperation with universities, technical colleges, chambers and companies
- Organic certification

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Grape Breeding

This department is concerned with breeding and selection of grape varieties, the health of vines as well as other fruit-bearing plants, and vine cultivation, all based in the study of the genetics and biology of vines and pathogens. Its research objectives are the improvement of genetic properties of vines and their health, thereby creating possibilities for environmentally friendly production methods and enhancing wine characteristics to the highest quality.

New grape varieties such as Roesler, Rathay, Donauriesling, and Blütenmuskateller, as well as just recently Donauveltliner and Pinot Nova have emerged from these pursuits. In addition, the division fulfills its role as the National Treasury for Grape Cultivars by undertaking the preservation and documentation of grape genomes, thereby elaborating the genealogies of grape cultivars.

Core Research Areas:

- Cross-breeding and cloning
- Genetic analysis for identification and establishing ancestry of grape varieties
- Genetic mapping and localization of relevant traits
- Propagation and control of phytoplasma in vine and fruit cultivation
- Combatting esca disease in vines
- Strategies against spotted wing drosophila flies
- Hot water treatment for vine tissue
- Investigation of special diseases in pomology and agriculture (pear decay, potato stolbur, etc.)
- Expertise for propagation and nurseries
- Scholarly cooperation with universities, technical colleges, chambers and companies



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Winemaking/Enology



The central focus of the Department of Winemaking is the improvement of wine quality through optimized processing, as well as the implementation of adequate upgrades while meeting sustainability criteria. The special requirements of vinification of new fungus resistant varieties, and those of modern consumers (organic, “free of,” natural, vegan, etc.) are also taken into account. Additional areas of emphasis include inspection of new treatments and devices for prevention and remedy of problems in winemaking.



The new, flexibly designed technical center keeps on the pulse of the times, and allows for testing and demonstration of the newest machines, devices, and technologies for scientific and pedagogical purposes. The center's capacity for controlled microvinification presents in-house research opportunities including thesis research for many students of the Federal College for Viticulture and Pomology as well as university students.

On average, around 500 test-wines are produced annually for scholarly purposes. The results of this research are applied directly to specialized theoretical and practical instruction. The division's wine production is certified under IFS and Sustainable Austria, primarily on pedagogical reasons. Every year, many of the wines produced receive prizes based on objective evaluation of quality (Salon, Mundus Vini, awc, Vinalis, Landesweinkost etc.) A large part of the products are sold on-site.



Core Areas for Training and Research:

- Legal and technical guidelines for wine production
- Production of premium, standard, and sparkling wines, among other wine products (liqueur, dessert wines, sherry ...) as well as mixed wine beverages
- Characterization, inspection, and evaluation of new processing machines
- Trial and development of innovative, environmentally friendly processing methods (“natural” ...)
- Engineering and analyses for monitoring wine production processes (fermentation control ...)
- Computer-supported monitoring of fermentation processes (sensor technology, digitalization, automatization)
- Prevention and remedy of wine production issues
- Bottling techniques, testing of different containers (bottles, bag-in-box, keg ...) and bottle stoppers (cork, screw cap ...)
- Cleaning and hygiene policies, certification, HACCP
- Identification and interpretation of microorganism population in samples
- Testing of new microorganism preparations (yeasts, bacteria ...)
- Scholarly cooperation with universities, technical colleges, chambers and companies
- Official taster training
- Young sommelier training
- „Wine and cheese“- seminars
- Successful participation in organization of the European Wine Championship
- IFS certification



Production Management, Business Administration, Marketing and Languages

The Business Administration Faculty occupies itself with planning, organizational, and accounting questions in viticultural and pomological enterprises. Investigation of selected issues in certain business types and the processing of certain products (e.g. apples, grapes, wine, and distillates, etc.) facilitates analysis of production management, acquisition, storage, transport, and distribution, as well as personnel management, marketing, product control, and environmental management. Critical focus is placed on teaching how to evaluate profitability of new products in the areas of viticulture and pomology as well as in the neighboring fields of wine and fruit processing. Accounting, fiscal, and business management skills enable sustainable decision-making for expansion and investment planning. In addition, the necessary know-how is imparted to create subject-related cost-accounting in the field of study. Students learn important soft skills for successful direction of an enterprise, such as personnel management and legal competence (writing contracts etc.) Of equally high value are product marketing skills. Next to product quality, presentation (packaging style, label design, brochures) is decisive in marketability.

New media technologies as well as various marketing techniques for presentation and sale, both theoretical and practical, are acquired within the framework of the practice company. To ensure success in international markets and success in working at foreign companies, and enable communication with foreign colleagues, an intensive language education in English and optionally in Spanish is offered. Acquisition of IT-skills – the bases for modern entrepreneurship – is a matter of course.



Core Areas for Training and Research:

- Business management and profitability calculations
- Accounting and fiscal training
- Acquisition and storage management
- Transportation and sales management
- Personnel direction and management
- Practice company
- EBCL certification
- Quality management
- Marketability
- Design of label and packaging
- Trade show and internet marketing
- Digital media marketing
- English (Standardized A-Level; level B2)
- Spanish (optional; enables oral A-Level at Level A2)
- IT and digitalization (network setup)

Pomology



It is the central aim of both teaching and research activities to identify ways in which healthy, high-quality fruit can be produced profitably and in an environmentally friendly manner. This involves supporting the most natural production methods possible. Attention is of course also paid to the storage and marketing of fruits. Other important aspects include conservation and characterization of ancient fruit varieties and the examination of new types and varieties.

Practical instruction takes place on the college's own research farm, Haschhof, where all relevant local fruit varieties are cultivated on approx. 15 ha. of crop land. Some of the locations are cultivated organic-biologically, in particular the Kierling post with over 100-year-old apple trees.



Core Areas for Training and Research:

- Biology and breeding of fruit trees, grafting techniques, tree care
- Evaluation of pomological environmental factors such as climate & soil in Austria and worldwide
- Development and review of new and established methods of fruit production
- Breeding and pruning systems
- Care measures such as thinning of foliage and fruit regulation
- Soil care, irrigation, and greening
- Crop nutrition, symptoms of deficiencies, application of nutrients, fertilization
- Crop diseases and protection
- Harvest technologies, methods for determining ripeness
- Storage technologies and factors of influence on fruit storability
- Climate change monitoring and development of strategies to prevent strain on crops
- Protection measures against crop damage both abiotic (hail, frost etc.) and biotic (spotted wing drosophila, etc.)
- Application and testing of automatization technologies (robotics) and digitalization
- Preservation of genetic resources (Apple-Genbank) of old and new varieties, including wild and ancestral fruits
- Testing suitability of wild, rare and region-atypical fruit varieties for cultivation
- Official approval of crop protection agents
- Scholarly cooperation with universities, technical colleges, chambers and companies
- Organic certification

Fruit and Vegetable Processing

The department's range of duties include research, training, counseling, and production for the entire field of fruit processing and some aspects of vegetable processing. As a result of scholarly projects as well as commissioned work, the division develops innovative, efficient, and sustainable concepts for the solution of technological problems.

Particular focus is placed upon color and pulp stability in fruit juices, quality improvement of ciders, and product optimization of fruit distillates. This involves a close linkage between instruction and research: New scientific findings enter directly into instruction, and students participate within the framework of theses and research projects.

Products such as ciders and preserves, produced in part during practical instruction, are subjected to an external quality assessment (e.g. Wieselburger Fair) and annually achieve exceptional ratings and awards (e.g. Goldene Birne). Manufacture of juices and nectars is IFS certified.



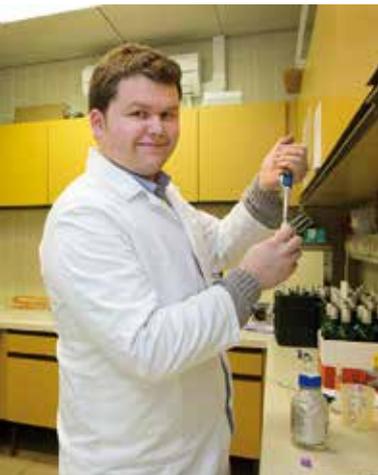
Core Areas for Training and Research:

- Manufacture and process optimization of fruit juices and nectars of various fruit types
- Manufacture and product optimization of dried fruits, preserves, etc.
- Manufacture and processing optimization for fruit wines (cider)
- Optimization of production of distillates (post-process separation etc.) and liqueurs using new, quality-preserving procedures (vacuum distillation etc.)
- Qualimetric linking of sensory, analytical, and technological parameters of distillates
- Development of innovative fruit products (mixed preserves, smoothies, fruit bars ...)
- Processing methods for regional vegetables
- Product quality improvement through determination of optimal processing maturity, testing of maturity measurement methods, and post-aging processes.
- Determination of metrics for assessing product quality
- Intercultural competence (student exchange with foreign partner institutions)
- Creation of innovative products from rare and wild fruits
- Scholarly cooperation with universities, technical colleges, advocacy groups, and companies
- Training of official fruit wine tasters and experts in distillate assessment
- Prize-winning participation in national ranking of self-manufactured fruit products
- IFS certification

Chemistry Department

The Chemistry Department fulfils various duties in the area of teaching, research, and inspection. In its official federal capacity as an ISO 17025 accredited inspection laboratory, the analysis of appraisal of grape must, sturm (young wine), wine, and fruit wine is perceived as its sovereign task. The foci of its research work lay as much on consumer interests as on the economic performance of producers. Examples of current projects include prevention of wine faults, optimization of aromas particular to Grüner Veltliner and Weißburgunder wines, testing of indigenous oak for barrel production, and significance of phenols for wine profile and digestability.

Other important tasks are consulting analysis and providing continuing education opportunities for the practice. In total, around 13,000 samples are examined annually for private and sovereign purposes, utilizing the most modern analytical methods. Instruction incorporates both the theoretical and the practical, in a way that directly applicable information of the latest consensus is transmitted to students. In the process, the composition of grapes and fruits and their changes during ripening, processing, and storage are discussed. Within the framework of chemical, wine-chemical, and microbiological laboratory activities, established and innovative analytic procedures are carried out independently and samples are judged on the basis of self-determined indicators.



Core Areas for Training and Research:

- Foundational knowledge of inorganic and organic chemistry
- Ability to perform chemical calculations
- Understanding of chemical and biological processes in grapes, fruits, and processed products
- Knowledge of chemical and microbiological laboratory methods
- Independent analysis of grapes and wine, fruits and processed products
- Knowledge of modern laboratory technology such as photometers, AAS, HPLC, GC
- Training as an enologist for legally regulated special analyses (e.g. blue fining)
- Training as a laboratory technician in various fields
- Knowledge of laboratory safety
- Preparation of certificates for official wine verification
- Testing of quality wines for obtainment of an official approval number for quality wine
- Conferral of official approval numbers for quality fruit wines
- Operation of the EU Wine Database and preparation of authentic wines
- Approval of wine treatment agents and maintenance of the list of approved agents
- Provision of expertise to national and international committees and commissions (OIV, EU, IFU, BfR, etc.)
- Cooperation with universities and research institutes as well as businesses

Microbiology and Crop Protection

The tasks of the Division of Biology include the areas of consultation and research as well as general and continuing education in the fields of micro- and molecular biology, crop protection, and residue analytics. The microbiological testing center offers analysis and consultation in the areas of microbial population surveying, causes of turbidity, and preparation of microscopic reports. Particular research attention is placed on the identification of ecological cycles, problems, and vulnerabilities. Healthy plants are at the center of crop care training. New crop protection techniques and pest control strategies for organic and integrated cultivation are transmitted during instruction.

In the subject Microbiology and Hygiene, the different sub-fields of microbiology and the significance of microorganisms for grape and fruit processing, as well as their influence on product quality, are elucidated. Moreover, students attain the groundwork for business and personal hygiene as well as cleaning and hygiene policies.



Core Areas for Training and Research:

- Pest identification for various fruit varieties and for vines
- Pest control strategies and pesticide application techniques
- Crop protection agents and their chemical composition
- Handling and storage of crop protection agents
- New pests and diseases
- Licensing for general knowledge of crop protection
- Yeasts and their influence on wine quality
- Bacteria in fruits and wines
- Mold fungi
- Microbiological methods and analytical techniques
- Analytic technologies in microbiology
- Personal and business hygiene (hygienic design)
- Cleaning, cleaning strategies, disinfection, and HACCP





Our Academic Partners:

- University of Natural Resources and Life Sciences, Vienna (BOKU)
- IMC University of Applied Sciences, Krems
- University College for Agrarian and Environmental Pedagogy, Vienna
- Research Centre for Agriculture and Forestry, Laimburg, South Tyrol
- High School for Agriculture in Auer, South Tyrol
- Istituto Agrario San Michele, Italy
- College for Tourism, Bramberg, Salzburg
- Secondary School for Wine- and Fruitgrowing, Modra, Slovak Republic
- Secondary School for Wine- and Fruitgrowing, Valtice, Tschechien
- University Geisenheim, Germany
- Technical University Braunschweig, Germany
- OIV MSc in Wine Management, Paris, France
- INRA, Montpellier, France
- University Stellenbosch, South Africa

Representation in Research Bodies:

- International Organisation of Vine and Wine (O.I.V.)
- International Commission Codex Alimentarius
- International Task Force for Soil- and Quality-Management in Viticulture
- Austrian Association of Food, Veterinary Science and Agriculture (ALVA)
- IPGRI (International Plant Genetic Resources Institute)
- ICVG (International Council for the Study of Viruses and Virus-like Diseases of the Grapevine)
- EU - expert groups
- IFU - International Fruit and Vegetable Juice Association (Scientific and Technical Commission)
- ECPGR (European Cooperative Programme for Plant Genetic Resources)
- International Association of Oenologists (UIOe)
- European Farmers and European Agri-Cooperatives (COPA-COGECA)
- ... and numerous national institutions and task forces

Foundations of Educational Institutions close to the Example of Klosterneuburg:

- 1872 - Maribor (Marburg, Slowenien)
- 1873 - Valtice (Feldsberg, Tschechien)
- 1874 - San Michele all'Adige (Trient, Italien)
- 1874 - Krems (Niederösterreich)
- 1884 - Modra (Slowakei)
- 1901 - Budafok (Budapest, Ungarn)

Foundation of other Viticulture and Pomology Institutes:

- 1872 - Geisenheim (Deutschland)
- 1876 - Conegliano (Italien)





Thank you to our Partners

At this point we would like to sincerely thank all the partners who contributed to Education and Research at the HLBAuBA Klosterneuburg. We look forward to celebrate our 160th anniversary with you, and we look forward to a fruitful cooperation in future!



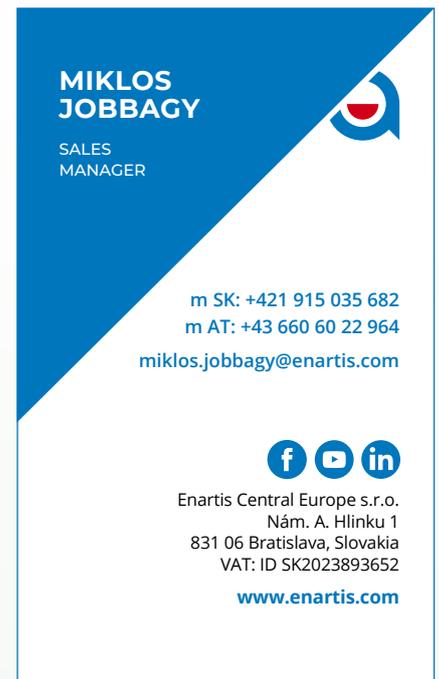
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